







# THE SOCIAL SIDE OF CITY LIFE

EDITED BY FENELON.

PERSONALS, MEETINGS, CLUB ACTIVITIES, WEDDINGS AND SOCIAL EVENTS

Miss North Merkin has returned to town from Rochester.

Mr. and Mrs. H. J. Hutchings, Winona, are in town guests at the Macdonald.

Mr. R. M. McMill, who has been in the U.S. Army, has been home for a time returns home on Saturday to convalesce.

Friends of Madame Sonnet will be invited to a tea at her residence to obtain an acquaintance for a French military staff near Paris.

Little Jack Lane is doing very nicely after his operation. He is home from the hospital.

Dr. Malcolm Macdonald and Mrs. Macdonald, Peewestives, are in town guests at the Macdonald.

Mile Blanche Garde is home again from Winnipeg, where she spent a few months.

The wild drive and dance, given by the Interned Soldiers Association in the club room in the Empire block, last night was a most successful affair. There were 400 tables of cards and 300 tables of roulette when the room was filled. The ladies provided refreshments for all and the men provided entertainment—the first under the new ad-ministrations—pass off well.

## Meetings

### Norwood W.C.T.U.

The monthly meeting of the Norwood W.C.T.U. will be held on Friday at 8:30 p.m. in the Powell block.

### Satrathra W.C.T.U.

The regular monthly meeting of the Satrathra W.C.T.U. will be held on Friday, February 10, at 8 p.m. in the hall of the public library. Mrs. N. E. G. will preside.

### Alberta Women's Assn.

The monthly meeting of the Alberta Women's Assn. will be held on Saturday, February 10, at 3 o'clock in the Arts Building. All the details will be taken care of by the chairwoman of the address by Mr. H. L. Long, B.C. who will speak on the subject of "Women in War." The members have the privilege of bringing guests.

### AT ONCE! STOPS STOMACH MISERY AND INDIGESTION

"Papa's Diapensis" makes sick, sour, gassy stomachs feel fine.

Some foods you can eat back-stomach good, but bark-badly; ferment into stubborn lumps and cause a sick, sour, gassy stomach? Now, Mr. or Mrs. Diapensis, for this is the secret of Diapensis, can do everything. There never was anything so safely quick, so certainly effective. No difference how badly your stomach aches, you will get happy relief in five minutes, but the best part of it is that it strengthens and regains your stomach so you can eat your favorite foods without trouble.

Most remedies give you relief sometimes, but not always. "Papa's Diapensis" is quick, positive and gives you relief every time. The misery won't come back.

You feel different as soon as "Papa's Diapensis" comes in contact with the stomach. It acts like a magnet. Your stomach gets sweet, no gases, no belching, no heartburn, no acid, no flatulence, your head clears and you feel fine.

Go now, make the best investment you ever made. Get a bottle of the fifty-cent case of "Papa's Diapensis" from any druggist or grocer. Eat it for a few minutes how easily it is to suffer from indigestion, dyspepsia or any stomach disorder.

### THE MACDONALD

Table d'Hôte Dinner \$1.00

Every Evening except Sunday.

Sunday \$1.50

### CONCERNING MUSIC

#### Zoellner String Quartet

Of Brussels, Belgium

Anthonette Zoellner,  
1st Violin  
Anthonette Zoellner,  
2nd Violin  
Joseph Zoellner,  
Violoncello  
Joseph Zoellner, Sr.,  
Violin

MCDONALD  
AUDITORIUM,  
Thursday, Feb. 15th,  
8:30

Prices \$1.50, \$1.00, 75c,  
50c, 25c.  
Play Open to Subscribers  
February 10th, at  
Macdonald.

## :: The Women's Exchange ::

PHONE EITHER 1514 OR 438

All communications to The Women's Exchange, The Daily Bulletin, Edmonton. Questions in each issue will be answered in the following column.

## ON THE STAGE AND SCREEN

### WHAT THE PRESS AGENTS SAY

#### INTEREST GROWS IN ZOELLNER QUARTETTE

Interest in the Zoellner String Quartet grows in the city and marks the first appearance in Edmonton of the famous Belgian quartet.

This form of entertainment has already become popular among the larger piano centers, and the annual New York and Boston recitals of the Zoellner Quartet are considered important events. This organization is making its first appearance in Canada, having but once each year, but it brings with each season these new works have to offer, and great interest.

In the matter of "hunting up" a program they are not alone, however, as one critic said in his criticism of the Zoellner Quartet, "The program was a gem of a program indeed, and the critics were very much impressed by their audience."

The local concert will be given on Saturday evening, February 18th, in the McDaniel Auditorium.

#### COMEDY FEATURES NOT PANTAGES BILL

Pantages' new Monday afternoon feature, "The Comedy Features in Your Cinema," a few days suitable for a party of boys and girls averaging 16 years of age.

"Whisk in the Ring" is good fun. When invited to a church wedding, the bride and her maid of honor, with the hands, then add three more, and the maid of honor, work it into the flour until it crumbles, then add water and mix it, and sprinkle on top of the cake.

Now take one cup of sour milk, mix thoroughly with a dash of salt, a pinch of pepper, and a dash of nutmeg, pour over the cake, and let it stand for a few moments.

Do not heat, but quickly put in cool water (not ice cold), then cover with a cloth and let stand for a few hours.

Shoebox cake—Mix together one cup sugar, one cup flour, one-half cup baking powder, and a dash of salt, add two eggs, one-half cup milk, and a dash of nutmeg, pour over the cake, and let stand for a few hours.

Now take one cup of sugar, one teaspoon baking powder, one-half cup flour, one-half cup milk, and a dash of nutmeg, pour over the cake, and let stand for a few hours.

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**ASH BROS.**  
Jewelers, Diamond Merchants



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BATTALION RINGS  
50c AND \$1.50

Sister Industries on Plates, Patches, Swaggers, Shoulder Cords, Etc. H. B. KLINE & SONS, LTD. THE PREMIER JEWELERS. Corner Jasper and 9th Street.

### DIED

HALDANE—On the evening of February 6, 1917, at the age of 61 years. Funeral will take place Saturday at 2:30 p.m., from Conroy & McKinley's, parties, Rice street.

### The Weather

FORECAST: COLD WITH SNOW. Records from the Edmonton Meteorological Bureau.

Thursday, February 8th.

9 a.m. Sun rises Friday 8:02 a.m.  
10 a.m. Sun sets 5:02 p.m.  
1 p.m. Windy, cold with snow  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

Friday, February 9th.

9 a.m. Sun rises Friday 8:02 a.m.  
10 a.m. Sun sets 5:02 p.m.  
1 p.m. Windy, cold with snow  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

9 a.m. Sun rises Friday 8:02 a.m.  
10 a.m. Sun sets 5:02 p.m.  
1 p.m. Windy, cold with snow  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

10 a.m. Sun rises Friday 8:02 a.m.  
1 p.m. Sun sets 5:02 p.m.  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

11 a.m. Sun rises Friday 8:02 a.m.  
1 p.m. Sun sets 5:02 p.m.  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

12 a.m. Sun rises Friday 8:02 a.m.  
1 p.m. Sun sets 5:02 p.m.  
4 p.m. Windy, cold with snow  
7 p.m. Windy, cold with snow

1 p.m. Sun rises Friday 8:02 a.m.  
4 p.m. Sun sets 5:02 p.m.  
7 p.m. Windy, cold with snow

2 p.m. Sun rises Friday 8:02 a.m.  
5 p.m. Sun sets 5:02 p.m.  
8 p.m. Windy, cold with snow

3 p.m. Sun rises Friday 8:02 a.m.  
6 p.m. Sun sets 5:02 p.m.  
9 p.m. Windy, cold with snow

4 p.m. Sun rises Friday 8:02 a.m.  
7 p.m. Sun sets 5:02 p.m.  
10 p.m. Windy, cold with snow

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7 p.m









# TOMORROW NIGHT THE BIG EXTRA VOTE OFFER CLOSES

**DON'T PUT OFF VOTE-GETTING UNTIL THE LAST MINUTE.** Steady plugging is bound to bring more results than a frantic spurt every once in a while—Persistent efforts are bound to bring results—Don't let a day go by without securing some votes.

The following standings of candidate represent the votes that have been cast in the ballot box for the candidates up to 6 P.M. Thursday, Feb. 8th.

**A**

Miss F. Austin, c/o Dr. Austin, Jasper Ave. .... \$20,000  
Miss A. C. Baker, 1020 10th Street ..... 18,000  
Miss Clara Armstrong, 1000 10th Street ..... 18,000  
Mr. J. A. Bell, 1010 10th Street ..... 18,000  
Mr. Joe Angus, Highlands, City ..... 18,000  
Miss Anna B. Bissell, 1020 10th Street ..... 18,000  
Mrs. Phoebe Archambault, Oldway, Alta. .... 8,000  
Mr. W. H. Bissell, 1020 10th Street ..... 8,000  
Mr. D. A. Bissell, Longview, Alta. .... 12,000

**B**

Mr. Addison Bissell, Spruce Grove, Alta. .... 8,000  
Mr. Frank B. Beynon, Camrose, Alta. .... 10,000  
Mr. J. A. Bissell, 1010 10th Street ..... 18,000  
Mr. J. A. Bissell, 1100 10th Street ..... 2,000  
Mr. L. C. Black, 1020 10th Street ..... 18,000  
Miss Helen B. Barrell, 920 7th Avenue ..... 18,000  
Mr. C. M. Black, 1020 10th Street ..... 18,000  
Mr. H. C. Black, 1020 10th Street ..... 18,000  
Mrs. A. C. Bailey, 1000 11th Avenue ..... 8,000  
Miss Anna B. Bissell, 1020 10th Street ..... 18,000  
Miss Emily Black, Shartleswood, Alta. .... 2,000  
Miss Linda Beagle, Almaville, Alta. .... 18,000

**C**

Miss Kathleen Crispin, Wainwright, Alta. .... 18,000  
Miss G. C. Case, Sample Shoe Store, Jasper Ave. .... 18,000  
Mr. C. Chapman, 1020 10th Street ..... 18,000  
Mr. Chapman, Alliance, Alta. .... 18,000  
Miss C. Chapman, 1020 10th Street ..... 18,000  
Mr. Frank Carter, 1020 10th Street ..... 18,000  
Mr. G. C. Chapman, 1020 10th Street ..... 18,000  
Mr. H. Culver, Marshall, Alta. .... 18,000  
Mr. H. Culver, 1020 10th Street ..... 18,000  
Miss Stella Crossman, Oldway, Alta. .... 18,000  
Miss Anna C. Davis, 1020 10th Street ..... 18,000  
Mr. Ernest Davis, 1020 10th Street ..... 18,000  
Mr. Frank Davis, 1020 10th Street ..... 18,000  
Miss Anna Davis, 1020 10th Street ..... 18,000  
Mr. Fred Clark, Minburn, Alta. .... 18,000  
Mrs. C. C. Clark, Macleod, Alta. .... 18,000

**D**

Mr. J. A. Dawsenworth, 28 Arlington Ave., Jasper Ave. .... 18,000  
Miss Anna Dawsenworth, 1020 10th Street ..... 18,000  
Miss Anna Dawsenworth, 1020 10th Street ..... 18,000  
Miss Anna Dawsenworth, Jasper Ave. .... 18,000  
Miss Anna Dawsenworth, 1020 10th Street ..... 18,000

**E**

Mr. A. Edmund, 1000 10th Street ..... 18,000  
Miss Anna Edmund, 1020 10th Street ..... 18,000  
Miss W. E. Edmund, Edmonton, Alta. .... 18,000  
Miss Ethel E. English, Wetaskiwin, Alta. .... 18,000

**F**

Miss Doris L. Flawswell, Iris, Alta. .... 22,000  
Mr. Cyril Flit, 1020 10th Street ..... 18,000  
Miss Anna Flit, 1020 10th Street ..... 18,000  
Mrs. A. F. Frazer, Cadet, Alta. .... 18,000  
Mr. J. H. Frazer, 1020 10th Street ..... 18,000  
Miss Francis Fagan, Olday, Alta. .... 18,000  
Miss Anna Fagan, 1020 10th Street ..... 18,000  
Mr. J. A. Fox, 24 Ponoka, Alta. .... 18,000  
Mr. J. A. Fox, 1020 10th Street ..... 18,000  
Mr. A. J. Fox, Edmonton, Alta. .... 18,000  
Miss Anna Fox, 1020 10th Street ..... 18,000  
Miss Gladys Fox, Coronation, Alta. .... 18,000

**G**

Miss Vera Gervin, 1020 10th Street ..... 18,000  
Mr. G. F. Gordon, 11545 10th Street ..... 18,000  
Mr. Clarence Gossard, Westlock, Alta. .... 18,000  
Mr. G. H. Gossard, 1020 10th Street ..... 18,000  
Mr. J. W. Hill, 1020 10th Street ..... 18,000  
Miss Jean Hobbs, Viking, Alta. .... 18,000  
Miss Anna Hobbs, Viking, Alta. .... 18,000  
Mr. E. H. Hunter, 1012 8th Avenue ..... 18,000  
Mr. E. H. Hunter, 1020 10th Street ..... 18,000  
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Mr. E. H. Hunter, 1020 10th Street ..... 18,000  
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**H**

Miss Mary Horne, Stony Plain, Alta. .... 18,000  
Mr. C. C. Jones, 1020 10th Street ..... 18,000  
Mr. Clarence Heroux, Wetaskiwin, Alta. .... 18,000  
Mr. G. E. Jones, King Edward Hotel, Jasper Ave. .... 18,000  
Mr. G. E. Jones, 1020 10th Street ..... 18,000  
Mr. L. S. Jones, 1020 10th Street ..... 18,000  
Mr. L. S. Jones, 1020 10th Street ..... 18,000  
Mr. Norman J. Jones, Collingwood, Alta. .... 18,000

**I**

Mr. May Kort, 1020 10th Street ..... 18,000  
Miss Kathleen Karras, 1020 10th Street ..... 18,000  
Miss Anna Karras, 1020 10th Street ..... 18,000  
Mr. G. L. Kort, 1020 10th Street ..... 18,000  
Miss Fred Kort, 1020 10th Street ..... 18,000

**K**

To insure accuracy all Votes are Counted on a Burroughs Adding Machine.

Time for action, candidates! Time for loyal support, friends of candidates! The last 50,000 EXTRA vote offer closes tomorrow night at 8:30 P.M.—It is to every candidate's advantage to secure every possible subscription by tomorrow night, if they wish the utmost in votes for their efforts. This is absolutely the last chance to secure the 50,000 EXTRA vote Ballots. See the rules for the close of the offer below—Special \$130 Mahogany Dining-room Suite Offer continues until next Saturday.

**MR. OUST RISKE, OF BRUDERHEIM, MAKES A NEW RECORD—JUMPS FROM 5,000 VOTES TO SECOND IN THE LIST WITH ONE MORNING'S WORK.**

AS APPLAUDED.

In this paper yesterday we stated that fuller details of the winning of the special \$50 would be found on page 1. Through an oversight this article was left out in yesterday morning's issue. It will be found on page 1 today.

MISS GLADYS M. ALFORD,



Red Deer's popular candidate, who is one of the most popular in today's contest, along with the assistance of many friends is making an excellent race for one of the Bulletin's big prizes. Her record so far is 18,000, and she should be one of the big winners. Mrs. Alford is a member of the Silver District who has not already registered. Miss Alford in her campaign has been very active, and has the \$600 Cash which we are offering to the winner and the most candidates with subscriptions.

he disqualified from winning one of the contests at the time of the contest. All previous EXTRA votes secured while working for the special offer will be given to the winner of the trip, plus phonograph, etc. The winner of the special offer will be the one who has the most subscriptions in the Bulletin.

Thursday, Feb. 22nd, and the special offer given to the winner cannot be taken.

Make Your First Week Your Banner Week.

The Contest Committee earnestly advises all candidates to get busy at once. It is a bad policy to put off work until the close of a special offer. You can't afford to do that for YOUR encouragement—why not take advantage of them? Then also the more you work the more you will win from week to week at the rate of one-half of the total amount of votes for your efforts, make every week count—don't put off until next week what you could have done this week.

The Prizes

1. **7-passenger Hudson "Super-Six" Touring car.** This car was fully equipped with electric lights and starter. The car was purchased from the Freeman Co., 1020 10th Street, and is now on exhibition at their garage before the contest starts. The car has a record of 1819 miles in 24 hours, which beat the best previous endurance record by 22%. This is perhaps the greatest endurance car ever made. It defeated twenty famous contenders in the world's most trying power test. This same model held all records in a cross-continent run—from San Francisco to New York, and won the \$1000 cash prize. The complete round trip was made in 10 days and 21 hours, establishing America's greatest proof of endurance.

This elegant automobile will be given to the candidate who has the greatest number of votes by midnight, March 10th, and was purchased from The Freeman Co., 1020 10th St., and will be on exhibition at their garage before the close of the Contest.

upholstered passenger suite. Purchased new and is exhibited at Hutton Garage, Cochrane.

Two 1919 Phanomias, "Duke Style," were purchased from the Master Piano Co., 1022 Jasper Ave. These cars are vacuum equipped, have electric lights and starters. Each trip good for two persons. The trip prices are given in the following table.

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The \$15 English Pearl Handled Set of knives and forks, 24 pieces in set in beautiful velvet lined case, will be sold in the event the winner cannot be taken.

D. A. Kirkland's, 1020 10th Street, will be mentioned. District prizes will be given to District No. 1, and the other half to District No. 2.



**First Prize In The Bulletin's big Automobile Contest is a \$2400 7-passenger Hudson "Super-Six" Touring car. It is fully equipped with electric lights and starters. The above cut is taken from a photo of the car to be given to the candidate who has the greatest number of votes by midnight, March 10th. The car is running 1819 miles in 24 hours, which beat the best previous endurance record by 22%. This is perhaps the greatest endurance car ever made. It defeated twenty famous contenders in the world's most trying power test. This same model held all records in a cross-continent run—from San Francisco to New York, and won the \$1000 cash prize. The complete round trip was made in 10 days and 21 hours, establishing America's greatest proof of endurance.**

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